

Confetti Turkey Pocket

Makes: 6 Servings

Ingredients

3/4 cup White whole wheat flour
7/8 cup All-purpose flour, enriched
2 1/2 teaspoons Dry milk, instant, nonfat
1 tablespoon + 2 tsp Sugar, granulated
1 teaspoon Yeast, instant, dry
1 1/3 teaspoons salt
2 2/3 tablespoons Oil, vegetable
1/2 cup water
336 grams Turkey roast, cooked, boneless
Carrots, fresh
Sweet potatoes, fresh
28 grams onion, diced
2 fluid ounces chicken broth
2 tablespoons + 1 tsp Sugar, brown
Butternut Squash, fresh



Directions

1. Place flour, dry milk, sugar, yeast and salt in mixer bowl.
2. Blend with dough hook for approximately 2 minutes on low speed.
3. Add oil and blend for approximately 2 minutes on low speed.
4. Add water to dry ingredients. If dough appears too stiff, add additional water. Water is the variable, more or less can be added as needed.
5. Mix for 1 minute on low speed or until all water is mixed with dry ingredients. Knead dough on medium speed for 8-10 minutes until dough is properly developed.
6. Clean and dice all vegetables 3/8".

7. Place vegetables, broth, sugar and salt in tilt skillet.
Cook for 10 minutes or until all liquid has evaporated and forms a sticky base.
8. Add cooked turkey. Set aside and let cool.
9. Roll out dough to 1/4" thickness and cut into 6x8 rectangles weighing approximately 3.5 oz each.
10. Add heaping 1/2 cup of meat mixture onto each rectangle, pulling up corners, pinching to seal.
11. Let raise and bake in convection oven at 350 degree Fahrenheit for 12-14 minutes or until bread is golden brown.